Daily bread: no-knead loaf

ADULT-LED / OVERNIGHT RISE

MATTHEW 6:11

Gather

- [ ] 3 cups all-purpose or bread flour
- [ ] 1 1/2 teaspoons fine salt
- [ ] 1/2 teaspoon instant yeast
- [ ] 1 1/2 cups warm water
- [ ] Flour or parchment for shaping

Make it

1. Stir flour, salt, yeast, and water until no dry flour remains. The dough will be shaggy.
2. Cover and let rise at room temperature for 12-18 hours.
3. Shape gently on a floured surface. Rest 30 minutes while a covered Dutch oven preheats at 450 F.
4. Bake covered for 30 minutes, then uncovered for 10-15 minutes until deeply golden.
5. Cool at least 30 minutes before slicing.

AROUND THE TABLE

Read Matthew 6:11 while the loaf cools. Where did you notice God's daily provision this week?

Adults should manage the oven and hot cookware. Adjust ingredients for allergies and dietary needs.